METHOD FOR PRODUCING GELATINATED HONEY

Publication number: HU41974

Publication date: 1987-06-29

Inventor: KONCZ IMRE; SAROSI SANDORNE; ZELENAK

FRIGYESNE

Applicant: KONCZ IMRE; SAROSI SANDORNE; ZELENAK

FRIGYESNE

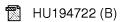
Classification:

- international: A23L1/08; A23L1/076; (IPC1-7): A23L1/08

- European:

Application number: HU19850004273 19851110 Priority number(s): HU19850004273 19851110

Also published as:



Report a data error here

Abstract of HU41974

For the prepn. of gelled honey the following (wt.%-s) ingredients are added: 2-3 aq. preservative soln. contg. 0.1-0.13 potassium sorbate. The mix is stirred and heated to 40-60 deg. C. 16-24 cold water soln. of 0.6-0.8 carragheen is added and after reheating, the mix is kept at 40-60 deg.C at ambient pressure or at a corresponding equilibrium temp. in vacuo, for approx. 10 mins. Solids are adjusted to 62-72 vol.% pref. 65 + or - 1.5 vol.% followed by pH adjustment to 2.8-3.5 pref. by 1-3 aq. soln. of 0.1-0.4 citric ac. - It is part of the process to add a buffer pref. 0.08-0.1 disodium-hydrogen-phosphate or 0.3-0.4 sodiumhexameta phosphate to the potassium sorbate soln., followed by 14-16% aq. soln. of either 0.6-0.9 sodium adjuster or 0.3-0.5 xanthan and 0.3-0.4 sodium alginate, the remainder of the process being unchanged.

Data supplied from the esp@cenet database - Worldwide